

18. Write notes on :

- (a) Still room. (2 ½)
- (b) Plate room. (2 ½)
- (c) Linen room. (2 ½)
- (d) Hot section. (2 ½)

19. Compile a eight course menu for lunch with the details of garnishes.

20. What is cigar? Write notes on the parts of cigar.

S.No. 5561

16 SCCHM 2

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022

**Part III – Hotel Management and Catering Science –
Major**

FOOD AND BEVERAGE SERVICE

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Define "Resort".
2. What is coffee shop?
3. Name any four examples for special table ware.
4. What do you mean by K.O.T.?
5. Who is barker?
6. What are the activities carried out in dish washing area?
7. Define "Menu".
8. What is chewing tobacco?

9. What is Brunch?

10. What is Irish Coffee?

PART B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Differentiate commercial and non-commercial catering establishments.

Or

(b) Write notes on the co-ordination between service department and housekeeping department.

12. (a) What are the rules to be remembered for laying a table?

Or

(b) Write notes on :

(i) Mise-en-place (2 ½)

(ii) Mise-en-scene. (2 ½)

13. (a) Write notes on the importance of kitchen stewarding in a five star hotel.

Or

(b) What is pantry? What is the role of having pantry in service department?

14. (a) Write notes on :

(i) A la carte. (2 ½)

(ii) Table d'hote. (2 ½)

Or

(b) What is menu engineering? How it helps in pricing of food?

15. (a) Write notes on :

(i) Cigarette. (2 ½)

(ii) Pipe tobacco. (2 ½)

Or

(b) What is tea? How does it act as a stimulating drink?

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Draw the organizational chart of food and beverage service department of medium size hotel with the duties and responsibilities of wine waiter.

17. Give notes on the cleaning methods of silver ware.